

## CLAIMS

1. A soy-containing meat or meat analog product comprising a deflavored soy protein material, wherein the deflavored soy milk is prepared by a method comprising:

(a) obtaining a soy protein composition containing soluble soy proteins, flavoring compounds, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the soy protein composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted soy protein composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy protein composition and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material.

2. The soy-containing meat or meat analog product of claim 1, wherein the soy-containing meat or meat analog product contains about 5 to about 15 g soy protein per single serving size.

3. The soy-containing meat or meat analog product of claim 1, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

4. The soy-containing meat or meat analog product of claim 2, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

5. The soy-containing meat or meat analog product of claim 1, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

6. The soy-containing meat or meat analog product of claim 5, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

7. The soy-containing meat or meat analog product of claim 2, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

8. The soy-containing meat or meat analog product of claim 7, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

9. The soy-containing meat or meat analog product of claim 5, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

10. The soy-containing meat or meat analog product of claim 9, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

11. The soy-containing meat or meat analog product of claim 1, wherein the meat or meat analog product is a ham and cheese loaf.

12. The soy-containing meat or meat analog product of claim 2, wherein the meat or meat analog product is a ham and cheese loaf.

13. A method of preparing a soy-containing meat or meat analog product, said method comprising mixing a deflavored soy protein material and

a meat or meat analog composition to form the soy-containing meat or meat analog product;

wherein the deflavored soy protein material is prepared by a method comprising:

(a) obtaining a soy protein composition containing soluble soy proteins, flavoring compounds, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the soy protein composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted soy protein composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy protein composition and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material.

14. The method of claim 13, wherein the soy-containing meat or meat analog product contains about 5 to about 15 g soy protein per single serving size.

15. The method of claim 13, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

16. The method of claim 14, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

17. The method of claim 15, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure

and wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

18. The method of claim 16, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure and wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

19. The method of claim 13, wherein the meat or meat analog product is a ham and cheese loaf.

20. The method of claim 14, wherein the meat or meat analog product is a ham and cheese loaf.